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A.D. 1800 . . . . . N° 2441.

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S P E C I F I C A T I O N .

OF

BENJAMIN BATLEY.

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CURING AND PRESERVING HERRINGS  
AND SPRATS.

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L O N D O N :

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## Curing and Preserving Herrings and Sprats.

### BATLEY'S SPECIFICATION.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, BENJAMIN BATLEY, of Streatham, in the County of Surry, Merchant, send greeting.

WHEREAS His present Majesty King George the Third, by His Letters Patent under the Great Seal of Great Britain, bearing date at Westminster, 5 the Eleventh day of September, in the fortieth year of His reign, reciting that I, the said Benjamin Batley, had, by my petition, humbly represented unto His said Majesty, that I had, by great study, invented a "NEW METHOD OF CURING AND PRESERVING HERRINGS AND SPRATTS," which I conceived would be of public utility and advantage, and praying His Majesty to grant to me, 10 my exors, admors, and assigns, His Letters Patent for the sole exercise of my said Invention within England and Wales, and the Town of Berwick-upon-Tweed, for the term of fourteen years from the date of the said Letters Patent, was graciously pleased to condescend to my request; in which said Letters Patent is contained a proviso that if I, the said Benjamin Batley, should not 15 particularly describe and ascertain the nature of my said Invention, and in what manner the same is to be performed, by an instrument in writing under my hand and seal, and cause the same to be inrolled in His Majesty's Court of Chancery within six months next and immediately after the date of the said Letters Patent, that then the said Letters Patent, and all liberties 20 and advantages whatsoever thereby granted, should utterly cease, determine, and become void, as in and by the said Letters Patent, relation being thereunto had, may and will more fully appear.

NOW KNOW YE, that I, the said Benjamin Batley, in compliance with the said proviso, do hereby describe and ascertain the nature of my said 25 Invention to be, as herein-before set forth, a New Method of Curing and Preserving Herrings and Spratts, and I further declare the operation to be performed in manner following (that is to say):—



*Batley's Method of Curing and Preserving Herrings and Spratts.*

After severing the head and taking out the entrails of the herrings or spratts, salt the body of the fish with bay or rock or the common salt, in the casks (if not sufficiently salted as sea sticks), but the bay or rock salt is preferable, as the common is more apt to absorb the pickle and occasion the fish to rust. In the next place, pack the fish in a cask in the usual way, and between every 5 layer sprinkle a small portion of salt, and also pickle sufficient to cover the fish; such pickle to be made with one pound of bay salt, four ounces of salt-petre, and from two to four pounds of molasses (to suit different palates), to a gallon of spring water if to be procured, and boil the same till the whole of the ingredients are dissolved; (river water may answer the purpose, but spring 10 water is preferable.) When the fish are so packed, leaving a vacuum between two and three inches of the head of the cask, for a full portion of pickle, then let the cask be headed up and properly coopered, with a cork hole either in the head or centre, through which may be poured a further supply of the pickle for the preservation of the fish; and when the herrings or spratts, but 15 particularly the latter, are intended for travelling, it may be adviseable to put a false top, bored with holes between the fish and cask head, in order to prevent their being too much shaken. The same proportion of any sugar might be used as a substitute for molasses, but the extra price would probably be considered as an impediment, and from one to three months should be allowed 20 for curing, in order to give the fish a full flavor before they are used or smoked or dried. The above pickle would answer for flavoring the fish in their original state if needful, but on account of the oil and filth contained in the heads and roes, the preferable mode of curing and preserving the body of the fish is, by severing the head from and taking out the entrails, as 25 the only effectual means of eradicating the noxious qualities which would otherwise adhere to them; and in curing spratts, it is expedient to sprinkle a larger quantity of salt in proportion between each layer than is requisite for the herrings when packed in the cask, and as the spratt casks will seldom exceed ten gallons, a vacuum of about one inch from the head for casks of 30 that dimension will be sufficient.

In witness whereof, I have hereunto set my hand and seal, this Seventeenth day of September, in the year of our Lord One thousand eight hundred.

BENJ<sup>N</sup> (L.S.) BATLEY. 35

Signed and sealed in the presence of

THO<sup>S</sup> HOWE,

Clk. to Mr. Baker,

Lincoln's Inn Fields.

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*Batley's Method of Curing and Preserving Herrings and Sprats.*

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AND BE IT REMEMBERED, that on the Seventeenth day of December, in the year of our Lord 1800, the aforesaid Benjamin Batley came before our Lord the King in His Chancery, and acknowledged the Indenture aforesaid, and all and every thing therein contained and specified, in form above  
5 written. And also the Indenture aforesaid was stampd according to the tenor of the Statutes made for that purpose.

Inrolled the Eighteenth day of December, in the year of our Lord One thousand eight hundred.

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